



MOBILE FOOD ESTABLISHMENTS CONSTRUCTION, EQUIPMENT AND OPERATION GUIDANCE

Mobile food establishments shall comply with all applicable requirements. This document is just a quick reference tool and may not include all requirements set forth in Oklahoma Administrative Code ([OAC 310:257](#)). A plan review application is required prior to construction & licensure. Local ordinances may impose additional limitations.

MOBILE FOOD ESTABLISHMENT IS: a facility that prepares food and is vehicle mounted (is Department of Transportation road approved, including wheels and axles), is readily moveable, and remains at one physical address for no more than 12 hours at one time, with certain exceptions.

MOBILE RETAIL FOOD ESTABLISHMENT IS: a unit which sells packaged foods from the unit or a stationary display at a location that is away from the unit but still at the same physical address, such as a table at a fair or farmers market, for no more than 12 hours, provided the licensed unit is on premise and readily available for inspection, and the food has been prepared in a facility that is regulated by the Good Manufacturing Practices in [Title 21 of the CFR](#), or regulated as a license holder pursuant to [OAC 310:260, Good Manufacturing Practice Regulations, Oklahoma Department of Agriculture, Food and Forestry, the United States Department of Agriculture](#), or this chapter. Mobile retail food establishments selling only prepackaged foods and engaging in no preparation are not required to pay a plan review fee.

GENERAL CONSTRUCTION GUIDANCE	OAC 310:257
SIGN: The name of the business and the Oklahoma State Department of Health license number shall be clearly visible on the outside of the unit, in print of no less than three inches (3”) in size during hours of operation	257-17-1(e)
EQUIPMENT: Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow migration of deleterious substances or impart colors, odors or tastes to food and under normal conditions shall be: <ul style="list-style-type: none"> • Safe; • Durable, corrosion-resistant, & non-absorbent; • Sufficient in weight and thickness to withstand repeated ware-washing; • Finished to have a smooth, easily cleanable surface; and • Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. 	257-7-1
EQUIPMENT: Equipment used in a food establishment shall be designated as “commercial” or “commercial grade” by the manufacturer of the equipment if the equipment is used to meet or maintain temperature for time/temperature control for safety food. Exceptions: Microwave ovens Custom built large equipment such as a smoker; Residential freezers for long term storage .	257-7-13
EQUIPMENT: Equipment shall be spaced or sealed to allow for easy cleaning.	257-7-60
EQUIPMENT: Ventilation hood, if installed, shall be sufficient in capacity to prevent grease or condensation from collecting on walls and ceilings and to prevent the collection of smoke and noxious odors in the food establishment.	257-7-53
EXTERIOR: Exterior walls and roofs shall effectively protect the establishment from weather and entry of insects, rodents, and other animals. If insects and rodents are present outer openings shall be protected against entry of such pests by: <ul style="list-style-type: none"> • 16 mesh to 25.4mm (16 mesh to 1 inch) screens; • Properly designed and installed air curtains to control flying insects; or • Other effective means. 	257-11-15/ 11-16
FLOORING: Carpeting or similar material may not be installed as a floor covering in food preparation areas. Mats and duckboards shall be designed to be removable and easily cleanable.	257-11-6/ 11-7
SURFACES: Non-food contact surfaces shall be free of unnecessary ledges, projections, and crevices; and designed and constructed to allow easy cleaning and to facilitate maintenance.	257-7-20
SURFACES: Indoor floor, wall, and ceiling surfaces under conditions of normal use shall be smooth, durable, easily cleanable, and at least 50% light reflective for areas where food operations are conducted.	257-11-1
LIGHTING: Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles. Lighting shall be at an intensity of at least 540 lux (50 foot candles) at a surface where a food employee is working with food or working with utensils or equipment.	257-11-11/11-31

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COUNTER SPACE: Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitization.	257-7-52
TOILET: A toilet facility shall be conveniently located within the immediate vicinity.	257-9-19
SANITIZER TESTING: A test kit for chemical sanitizer or device that accurately measures sanitizing solutions in mg/L must be available for proper testing of the sanitizer solution.	257-7-58
HANDWASHING SINK: A separate handwashing sink shall be located to allow convenient use by employees in food preparation, food dispensing, and ware-washing areas. A sink system shall be made of equipment and materials intended for the use of hand washing. The sink system shall be installed so that hand washing cannot contaminate utensil washing.	257-9-23 / 9-18
3-COMPARTMENT SINK: A sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils, be large enough to accommodate immersion of the largest equipment and utensils, be made of equipment and materials intended for the use of ware-washing, and be designed and installed so that ware washing of utensils cannot be contaminated by handwashing. EXCEPTION – 2-COMPARTMENT SINK: A 2-compartment sink may be used if no TCS food is prepared or served; the sink is approved prior; the number of kitchenware items cleaned/sanitized is limited to end of shift; and cleaning and sanitizing solutions are drained immediately after use and a detergent-sanitizer is used in accordance with manufacturer’s label (must have detergent- sanitizer present). EXEMPTION: A warewash sink is not necessary if the mobile sells only pre-packaged foods, has no food preparation and has no equipment/utensils requiring cleaning.	257-7-51 / 17-1

FOOD	OAC 310:257
APPROVED SOURCE: Food shall be from a source approved by law. Food shall be safe, unadulterated, and honestly presented.	257-5-1 / 5-2 / 5-66
THERMOMETER: A stem-type probe thermometer accurate to +/-2°F shall be required and be capable of taking temperatures of cold and hot foods	257-7-23 / 7-37 / 7-56
PACKAGED FOODS: Packaged foods shall be labeled appropriately and packaging shall be in good condition to protect foods from contamination.	257-5-2(c) / 5-13
TEMPERATURE: Cold, TCS foods shall be received and maintained at a temperature at or below 41°F, and hot, TCS foods shall be received and maintained at a temperature at or above 135°F	257-5-9(a) / (d) 257-5-59(a)
ICE: Ice shall be made from drinking water (approved source). Ice used as a cooling medium shall not be used as food.	257-5-14 / 5-28
CONTAINERS: Food that is not in the original container shall be labeled unless it is easily recognized. Refilling of returnable containers shall be prohibited, unless by a contamination-free process. Food that has been returned shall not be offered for resale.	257-5-24 257-5-36 / 5-44
FOOD PROTECTION: Food and condiments shall be protected during storage, preparation and display	257-5-37 / 5-40 / 5-41 / 5-42
THAWING: Shall meet one of the following criteria: under refrigeration below 41°F, submerged under running water that is 70°F or less, part of cooking process or thawed in microwave and cooked immediately.	257-5-56
COOLING: Mobile units shall not have an active food cooling process within the unit. All Cooling processes must take place in the licensed commissary.	17-1(g)
TIME AS A CONTROL: Time may be used as a control, provided that a written procedure is available, the food has been cooked or heated to the required temperature and is marked with a 4-hour time from when it was cooked; and any food that exceeds the 6- hour time limit is discarded. (Refer to full citation.)	257-5-62

PERSONNEL	OAC 310:257
CLOTHING: Employees shall wear clean clothing and keep fingernails trimmed and cleaned.	257-3-15 / 3-17
HAND WASHING: Employees shall keep hands/arms clean; and wash in an appropriate handwashing facility – not in a sink used for food preparation or warewashing.	257-3-9 / 3-10 / 3-12 / 3-13
HAIR RESTRAINTS: Food employees shall wear hair restraints and clothing designed to effectively keep their hair from contacting exposed food.	257-3-20
EATING/DRINKING: Employees shall not eat or use tobacco products in a food preparation/service area. Any drink shall be in a closed container to prevent contamination.	257-3-18
BARE HAND CONTACT: Food employees shall not contact ready to eat foods with their bare hands. Suitable utensils, deli-tissue, spatulas, tongs, and single use gloves may be used. Unless an approved barehand contact policy is in place that complies with 5-21(d)	257-5-21

COMMISSARY / SERVICING AREA		OAC 310:257
COMMISSARY LICENSE: Mobiles shall have a licensed commissary if used for food production and/or utensil washing. LICENSE EXEMPTION: If the commissary is used only for <u>storage of pre-packaged foods</u> and/or <u>cleaning of units</u> they are exempt from licensure; but a commissary must still be identified.		257-17-3.1(c) / 17-5(b) 257-17-5(c)
SEPARATION: The commissary shall have the ability to properly store back stock of food and single service articles separate from personal items.		257-17-5(a)(3)
CLEANING / SERVICING: Mobiles shall not remain at one physical address for longer than 12 hours and return to their commissary daily for cleaning and servicing operations, unless associated with an event or is parked/operating at its licensed commissary. Within this servicing area, there shall be a location provided for the flushing and draining of liquid wastes to an approved sanitary sewage disposal system.		257-17-3.1 / 17-5
WATER, PLUMBING, & WASTEWATER SYSTEM		OAC 310:257
<i>WATER SYSTEM: The water, plumbing, and wastewater system should be designed with the following considerations in mind:</i>		
<ul style="list-style-type: none"> • <i>Projected amount of water usage and wastewater produced;</i> • <i>Type of operation, cleaning needs, ability to connect to local approved water supply, or the ability to operate without any water or electricity provided at the location; and</i> • <i>The ability to dispose of grease laden wastewater generated at the site in a legal manner.</i> 		
APPROVED SOURCE: Water used shall come from an approved source.		257-9-1
SUFFICIENT WATER: Mobile establishments shall have a minimum water capacity of at least 10 gallons of potable water and hot water generation and potable water source distribution systems shall be sufficient to meet the peak water demands.		257-9-8
WATER TANK: The potable water tank shall be enclosed from the filling inlet to the discharge outlet and sloped to an outlet that allows complete drainage of the tank. If a vent is provided, it shall terminate in a downward direction and shall be covered with 16 to 1 inch mesh screen or a protective filter. TANK EXEMPTION: If only <u>prepackaged food is sold</u> , no preparation takes place (no utensils to wash) & no handwashing, no water or waste water tank is necessary		257-9-32 / 9-35
WATER PRESSURE: Water under pressure shall be provided to all fixtures, equipment, and non-food equipment that are required to use water. Mobile food establishments shall have a water system under pressure that produces a flow rate of at least 2 gallons per minute.		257-9-9
PLUMBING SYSTEM: A plumbing system and hoses shall be constructed and repaired with approved materials.		257-9-12
LAVATORY: A hand-washing lavatory shall provide water at a temperature of at least 100°F but not greater than 120°F is supplied with tempered water, Hand soap, disposable hand towels, and waste receptacles shall be available for use at the hand sink.		257-9-14 / 11-24 / 11-25
BACKFLOW: A backflow prevention device shall be required on the water system at the point of attachment to the mobile units system. This device must meet (A.S.S.E.) standards.		257-9-16 / 9-21
HOSES: A hose used for conveying drinking water to and from a water tank shall be safe, durable, corrosion- resistant, non-absorbent, made of food grade materials, have a smooth interior surface, and be clearly and durably identified as to its use if not permanently attached.		257-9-37
FILTERS: Filters shall be required in the air supply line if compressed air is used to pressurize the system.		257-9-38
WATER TANK INLET: A water tank inlet shall be at least ¾ inch in diameter or less and provided with a hose connection of a size or type that will prevent its use for any other service. Protective covers shall be required for water inlets, outlets, and hoses.		257-9-39 / 9-40
WASTEWATER TANK: A wastewater holding tank shall be sized at least 15% larger in capacity than the water supply tank and be sloped to a drain outlet that is at least 1 inch in diameter or greater, and equipped with a shut-off valve. Connected to permanent sewage system if connected to permanent water supply TANK EXEMPTION: If only <u>prepackaged food is sold</u> , no preparation takes place (no utensils to wash) & no handwashing lavatories not conveniently available,		257-9-45
APPROVED WASTE SYSTEM: Sewage or liquid waste shall be conveyed to the point of disposal through an approved sanitary sewage system, sewage transport vehicle, waste retention tank, pumps, pipes, or hoses. This shall be done at an approved waste servicing area or vehicle in a way that a public health hazard or nuisance is not created.		257-9-49 / 9-50
LABELING: Piping of a nondrinking water system shall be labeled to prevent cross-contamination.		257-9-27(b)
PROPER MATERIALS: Materials that are used in the construction of a mobile water tank, mobile food establishment water tank, and appurtenances shall be safe, durable, and be smooth and easily cleanable.		257-9-31
Electrical: Electrical network and components must be sufficient to power all required equipment at all times during operation.		17-1(h)

Prior to attending a scheduled event, you should contact the event organizer to determine if adequate power, water and waste disposal facilities are provided onsite.